

SUGAR NIGHTS MENU

Please order at your table and inform us of any allergies as not all ingredients are listed.

MAINS

Smashed Beef Burger – 30

Double Cheese, Gherkins with Jalapeño Aioli, and extra Crunchy Fries

Vegan Burger with Blackened Tofu – 23 PB

Greens, Heirloom Tomatoes and Portobello Mushrooms with Fries and Aioli

Prawn Linguine – 28

tossed with Salsa Verde, Shaved Parmesan and Herb Butter

Chicken Tacos – 25 DF

Southern Seasoned Chicken, Slaw, Salsa and Guacamole

Rare Beef Salad – 30 DF

with Garden Greens, Roast Potatoes, Salsa Verde Dressing

Fish 'n' Chips – 30 DF

Tempura Battered Fish, Slaw, House Tartare

TO SHARE

Seafood Platter

65 (4-6 people) / 85 (6-8 people)

Tempura Battered Fish, Chilli Prawns, Baked Salmon, Smoked Salmon Pâté with Bruschetta, Crab Cakes OR Squid

Cheese Board

65 (4-6 people) / 85 (6-8 people)

Puhoi Brie, Puhoi Aged Cheddar, Puhoi Distinction Blue with Crackers, Bread, Gherkins, Savoury Jam

Southern Fried Chicken Bites – 35

with Jalapeño Aioli

Prawn Cutlets – 35

with Chilli Sauce

Tempura Fried Mushrooms – 23

with a Dipping Sauce

Fries – 10

with Aioli

Loaded Fries – 15

with Bacon and Sour Cream

DESSERT

Ice Cream Sunday with the Works – 15

Chocolate Sauce, Chopped Almonds, Oreos, Marshmallows, M & M's, Crushed Brandy Snap and Whipped Cream

Sticky Date Pudding – 15

with Caramel Sauce and Vanilla Ice Cream

Eton Mess – 15

Crushed Meringue, Berries, Vanilla Cream

PB Plant Based

V Vegetarian

GF Gluten-Free Does not use gluten ingredients

DF Dairy-Free Does not use dairy ingredients



DRINKS

ESPRESSO COFFEE

All coffees served with a double shot.

Black	5
Americano / Long Black / Short Black / Piccolo	
White	6
Cappuccino / Flat White / Latte / Long Mac	
Short Mac / Mochaccino	

HOT DRINKS

Chai / Spiced Chai Latte.....	7
Rose Latte with Coconut Milk.....	7
Matcha / Turmeric / Ginger Latte.....	6
Spiced Lemon Ginger Toddy.....	7
Hot Chocolate.....	6
Kids Hot Chocolate.....	4.5
Fluffy.....	2

ICED DRINKS

Americano / Chocolate / Latte / Mocha / Matcha Latte.....	7
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EXTRAS

Oat +1.2 / Almond +1.5 / Coconut +1.5 / Soy +1.2	
Large / Extra Shot / Cream / Decaf.....	+0.8
Hazelnut / Caramel / Vanilla Shot.....	1.2

HARNEY & SONS TEA - 6

One pot of tea per person.

Chamomile / Citrus Green / Earl Grey / Japanese Sencha / Organic Rooibos / Peppermint / English Breakfast	
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COLD DRINKS

Bottled Water (300ml).....	3
San Pellegrino Sparkling (250ml).....	6
San Pellegrino Sparkling (1L).....	12
Homegrown Apple or Orange Juice.....	6
Kombucha.....	8
Iced Tea (Peach or Lemon).....	6
Chocolate or Vanilla Milkshake.....	9
Berry or Mango Smoothie DF	9

SODA DRINKS

Karma Ginger Ale.....	7
Karma Lemonade.....	7
Karma Cola.....	7
Karma Raspberry Lemonade.....	7

BEER

Cider.....	9
Hallertau.....	12
#1 Kolsh (low carb)	
#2 Pale Ale	
#8 Rice Lager	
#9 Beer of Auckland	
Peroni / Peroni Zero.....	12

DF Dairy-Free Does not use dairy ingredients

WINE/BUBBLES

	Glass	Bottle
Rosé		
Mahi Rosé.....	14	70
White		
Catalina Sounds Pinot Gris.....	14	70
Squealing Pig Chardonnay.....	13	65
Dog Point Sauvignon Blanc.....	15	75
Squealing Pig Sauvignon Blanc.....	13	65
Red		
Lake Hayes Pinot Noir.....	16	80
Paritua "Scarlet" Merlot/Cab Sav/Cab Franc..	17	85
Bubbles		
Squealing Pig Sparkling Rosé.....	12	65
Prosecco.....	12	70

COCKTAILS - 16

Aperol Spritz

Espresso Martini

Mimosa

Chelsea Favourite (Vanilla Vodka, Cherry Liqueur, Pineapple Juice, Lime)

MOCKTAILS - 10

Chelsea Cooler (Cucumber, Mint, Lime, Lemonade)

Valentina (Cranberry, Passionfruit, Soda, Grenadine)

Lemon, Lime, Bitters (House-made)

